

Forest Honey Shortbread Fries

Recipe adapted from Evil Shenanigans

INGREDIENTS:

shortbread fries -

- 1 1/2 cups all-purpose flour
- 2 T cornstarch
- 1/3 cup sugar
- 3/4 cup unsalted butter, cut into pieces and chilled
- 1 t kosher salt
- 3 T of your favorite honey, divided
- 1/2 t vanilla

top it -

- 1 T more of your favorite honey
- sea salt, for sprinkling

DIRECTIONS:

1. Preheat your oven to 350F. Spray an 8x8 inch baking dish with cooking spray. Line with parchment paper and spray again.
2. With an electric mixer, beat together the shortbread ingredients on low until combined, well-mixed, and smooth. Press into the prepared baking dish. Prick with a fork all over, being careful not to press the fork all the way to the bottom of the pan.
3. Bake for 35-40 minutes or until the center of the cookies feel firm when lightly pressed and are golden brown all over. Allow to cool in the pan for 5 minutes. Brush the additional tablespoon of honey over the shortbread and sprinkle with sea salt. Allow to cool in the pan for 30 more minutes. Cut with a sharp knife and allow to cool completely on a wire rack.